



Home » Dining » Stories » Tatler's Guide To Hong Kong's Best Buffet Restaurants

FEATURES

# Tatler's Guide To Hong Kong's Best Buffet Restaurants

*Sometimes, all you want is an all-you-can-feast. Here's where to get your fill*

By Wilson Fok and Charmaine Mok on Jun 02, 2017



*Dessert selections at The Place, Cordis hotel's buffet restaurant (Photo: Cordis Hong Kong)*

The buffet is a divisive topic here at Tatler Towers. While some openly turn their noses up at the wanton display of gluttony and unnecessary excess that often shadows an all-you-can-eat, there are others that are a little more forgiving—and strategic—when it comes to this lavish style of dining where the world is your oyster.

Aside from the very obvious benefit of never leaving guests hungry, the buffet, to us, is the great culinary leveller. Imagine the typical assortment of problematic guests you may encounter over dinner: the person who insists on (not) sharing everything, say, or the chancer who suggests everybody split the bill evenly despite having ordered the wagyu with its HK\$300 supplement. Or the connection we all have who is invariably fashionably late to dinner proceedings, leaving everyone else who had deigned to be on time frightfully famished. The solution to all of these? A buffet, where what you see is what you get.

*See also: [Tatler's Guide To Buffet Etiquette](#)*

So yes, there is every reason to love a good buffet – the best present a vibrant spread and thought out platters of well presented delights that neither sweat nor wilt under the glare of a heat lamp or collapse into an unattractive heap. The very finest offer either focused themes with specialty items, or a thrilling diversity of dishes—we have no patience for those meddling in the middle of this culinary spectrum. In a city full of buffet restaurants, here are the ones that are worth your time and stomach space.

**Skip to:** [The Verandah](#) | [The Market](#) | [Grand Buffet](#) | [Grand Cafe](#) | [The Place](#) | [Harbourside](#) | [Cafe On M](#) | [Clipper Lounge](#) | [Kitchen](#)

## Café on M

< 7/9 >



*Australian oysters on show at Cafe on M (Photo: InterContinental Grand Stanford)*

One of the most popular buffets in Kowloon, and one with live cooking stations throughout. Seating here tends to be a little more snug than our other picks (ask for a seat on the mezzanine for more breathing space) but the food more than makes up for it. We are particularly impressed with the establishment's excellent execution of buffet staples as well as their freshly shucked oysters. There is often a section dedicated to the restaurant's monthly special promotion, such as nostalgic Hong Kong flavours, bringing back forgotten flavours and revamping them with new twists.

**Save room for:** Look out for the roasted suckling pig, which draws long lines when it emerges from the rotisserie, but boasts gorgeously crispy skin and juicy meat that is worth the scrum. The freshly-shucked oyster station is also incredibly popular.

**Price:** Ranges from HK\$358 per adult for a weekday lunch buffet to HK\$658 for a weekend dinner buffet.

*Café on M, M | InterContinental Grand Stanford Hong Kong, 70 Mody Road, Tsim Sha Tsui, Kowloon, Hong Kong; +852 2731 2860; [hongkong.intercontinental.com](http://hongkong.intercontinental.com)*

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